



## HIDE

### TO GRAZE

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Freshly baked bread:	13
<i>Leek &amp; potato buttermilk sourdough; Broad bean &amp; pancetta roll; Courgette &amp; feta focaccia; Smoked almond &amp; golden raisin rye loaf; Seeded wholegrain epi served with whipped butter</i>	
Home-cured charcuterie: <i>Goose with sage &amp; fenugreek</i>	11
<i>Herdwick lamb with rosemary</i>	11
<i>Saddleback pork with fennel seed &amp; black pepper</i>	11
<i>A selection of all three</i>	16
Chicken liver parfait, fig & hibiscus chutney, toasted brioche	14
Soft-shell crab tempura with Thai basil & green peppercorns	16
Lobster & scallop katafi fried dumpling with black pepper oyster sauce	19
Short-rib beef fried sandwich with dill gherkin ketchup	14
Sea bream tostada with mango & corn salsa	11

### CAVIAR & OYSTERS

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Maldon oysters (each) / with Umai caviar / with N25 Kaluga Reserve caviar	6 / 11 / 18
Umai caviar 30g / 50g	69 / 115
N25 Kaluga Reserve caviar 30g / 50g	190 / 295
<i>Caviar is served with crème fraîche, spring onion, pickled shallot &amp; toasted crystal bread</i>	

### STARTERS

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Dry-aged beef tartare, charcoal dressing, pickled blackberries & wasabi leaf	29
Wye valley asparagus, fresh peas, yuzu & ricotta tartlet	24
Burrata tortelli, datterini tomatoes & 'nduja	22 / 34
Grilled Orkney scallop, tarama, ripe tomato & butter sauce	32
XL grilled Carabinero prawns, butterhead lettuce taco & ginger emulsion	90



## HIDE

### MAINS

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Grilled Cornish turbot, baby fennel, bisque & Timut pepper	50
Barbecued octopus, stuffed red pepper glazed with pomegranate molasses, black olive & tahini dressing	54
Chalk stream trout cooked over charcoal with satsumaimo, bonito butter & kaffir lime	48
Miso-glazed Iberico pork loin with braised cheek, celeriac & apple	52
Herdwick lamb cooked three ways with morels, peas & mint	56
Barbecued heritage carrots, kalettes, sesame labne, dukkah & sweet curry dressing	38
Cooked over charcoal to share: 50 day-aged Lake District short-horn ribeye 600g	68 / pp
Kagoshima Wagyu A4 striploin 200g / 400g	120 / 240

*Steaks are served with virgin rapeseed béarnaise, crispy potato cake, baked shallots & a salad of watercress, horseradish & pickles*

### SIDES

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London lettuce, crème fraiche & elderflower vinegar dressing	12.5
Charred broccoli vinaigrette	11
Crispy potato cake	10
Barbecued Jersey Royals	10

### DESSERTS

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Alphonso mango, galangal & passion fruit mille-feuille	17
Strawberry & clotted cream floating island	17
Raspberry, verbena & vanilla cheesecake soft serve with mini beignets	17
Staircase	18
Warm acorn cake, smoked caramel & choice of liqueur; Cornish clotted cream	18
Apple tarte Tatin with Calvados & lemon thyme ice cream <i>per slice / to share</i>	17 / 50

### CHEESE

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Cave-aged Comté, fresh heather honeycomb, seasonal fruit loaf	18
Selection of cheeses, seasonal fruit loaf, fig & hibiscus chutney	24